

TE REHUA PINOT NOIR, ESCARPMENT

Vintage

2016



The deep alluvial gravels of the Martinborough Terraces and a blend of clones grown in a very sheltered spot produce this classic example of New World Pinot.

TASTING NOTE

This wine was grown on the Barton Vineyard, Huangarua Road, Martinborough from 24-year-old vines. A combination of deep alluvial gravels which the Martinborough Terraces are renowned for and a blend of many clones grown in a very sheltered spot always rewards with a classic example of New World Pinot Noir. It has a unique site derived complexity combined with black cherry/plum fruit flavours.

VINIFICATION DETAILS

Hand harvested fruit was open-top fermented using indigenous yeasts in traditional wooden cuvées, hand plunged every 12 hours, with a total vat time of 24 days. After pressing it was matured in 40% new French oak barriques for 18 months. It was fined to protect the flavours and aid brightness in the glass. Bottled without filtration, promoting soft mouth feel and texture.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.7

0.2

pH

Acidity

3.54

5.2

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Larry McKenna &
Huw Kinch



Fined Using

Gelatine



Closure

Screw top



Region

Martinborough



Vegan

No